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㉓ Device for dosing into moulds.

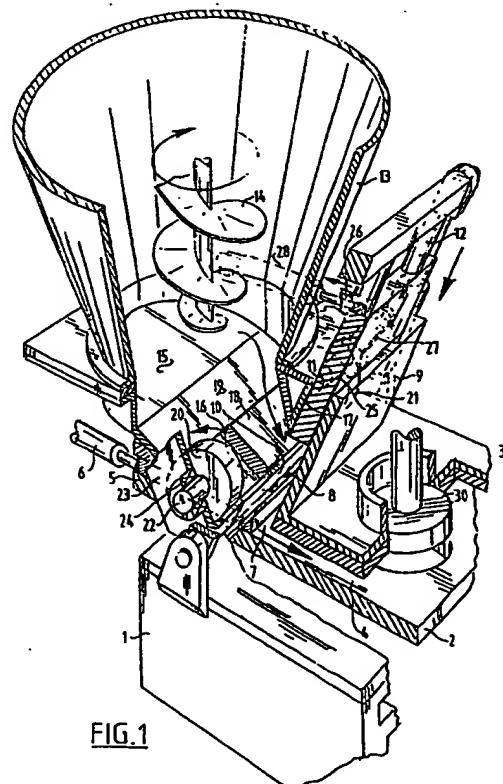
㉔ The present invention relates to a device for dosing into moulds a plastic, perishable mass, comprising: a feed vessel (13); a pressing chamber (8) connected to the feed vessel via a channel (16); a piston movable (11) in the pressing chamber; and a mould chamber (4) connected to the pressing chamber and in which a mould (7) for filling with the mass is placeable.

Such devices are generally known. They are often used for shaping hamburgers and other products to be prepared from a meat mass. The pressure generated by the piston during pressing can, for example in the case of masses made up of more than one component, lead to disintegration of the mass.

Further the danger exists that under pressure from the piston the mass is pressed back into the feed vessel.

The present invention avoids these drawbacks by providing a valve (18) arranged in the channel (16).

According to a preferred embodiment of the invention the valve can in the opened position be flush countersunk into a wall of the channel.



The present invention relates to a device for dosing into moulds a plastic, perishable mass, comprising: a feed vessel; a pressing chamber connected to the feed vessel via a channel; a piston movable in the pressing chamber; and a mould chamber connected to the pressing chamber and in which a mould for filling with the mass is placeable.

Such devices are generally known. They are often used for shaping hamburgers and other products to be prepared from a meat mass. The pressure generated by the piston during pressing can, for example in the case of masses made up of more than one component, lead to disintegration of the mass. This means that under pressure the first liquifying component leaves the mass under pressure of the piston so that separation occurs.

There is the further danger that under pressure from the piston the mass is pressed back into the feed vessel.

The present invention attempts to avoid these drawbacks by providing a valve arranged in the channel.

This prevents the meat mass flowing back to the feed vessel and separation occurring.

When a plate slidable in linear direction is employed as valve, which plate is movable in the channel such that this is entirely closed, the problem arises that when the valve is in the withdrawn position there are edges present between the valve and the wall of the channel, against which edges so-called dead spaces are formed in which meat mass can collect which is no longer further transported towards the pressing chamber. Despite the low temperature generally usual with such devices, intensified bacterial growth can develop over a period of time, so that the device has to be stopped and cleaned. This results in considerable time and production losses. It is therefore important to suppress bacterial growth as far as possible in this known device.

According to a preferred embodiment of the invention the valve can in the opened position be flush countersunk into a wall of the channel.

As a result of these steps dead spaces and edges no longer occur, so that the meat mass for dosing can no longer be left behind, and excessive bacterial growth is avoided.

The present invention will now be elucidated with reference to the annexed drawings, in which:

Fig. 1 shows a partially broken away perspective view of a device according to the present invention;

Fig. 2 shows a sectional view of the device depicted in fig. 1, wherein the valve is in the opened position; and

Fig. 3 shows a sectional view of the device shown in fig. 1 with the valve in the closed

position.

The device shown in fig. 1 is formed by a frame 1 onto which is fixed a plate 2. A top plate 3 is fixed at some distance above the bottom plate 2 so that a mould chamber 4 is created therebetween. In the mould chamber 4 a mould plate 5 is movable in the lengthwise direction by means of a pneumatic or hydraulic cylinder 6. A mould hole 7 is arranged in the mould plate 5. A pressing chamber 8 bounded by the respective plates 9, 10 is arranged connecting onto the mould chamber 4. A piston 11 is movable in the pressing chamber 8 likewise by means of a hydraulic or pneumatic cylinder 12.

Further arranged is a feed hopper 13 in which a drivable transport screw 14 is fixed by means of bearings (not shown in the drawing). The underside of the feed hopper is connected to the top plate 3. Formed between the feed hopper 14 and the pressing chamber 8 is a channel 16 that is bounded on the top by a wall 17 and on the bottom by a valve 18, which forms the subject of the present invention.

The valve 18 has in section the shape of a circle segment. The bottom wall 19 of the channel 16 otherwise has shape such that in the closed position the valve 18 sinks entirely into the wall. The valve 18 is connected on either sides to a rotatable disc 20 and 21. On the side of the disc 20 this is further connected to a shaft stump 22 which is mounted in a side wall 23 by means of a bearing 24. Arranged on the side of the disc 21 is a shaft stump, wherein both shaft stumps 22, 25 lie mutually in line. The shaft stump 25 is mounted in a side wall 26. The shaft stump 25 is further provided with a lever 27 which is movable by means of a hydraulic or pneumatic cylinder 28.

The operation of the device according to the present invention will be further described with reference to fig. 2 and 3.

Present in the feed hopper 13 is a quantity of meat mass 29 which is moved downward by the transport screw 14 and the force of gravity. When the valve 18 is opened, as shown in fig. 2, the meat mass will be pressed through the channel 16 into the pressing chamber 8. Since the channel 16 is entirely provided with smooth, seamless walls the whole of the meat mass will fall into the pressing chamber and no remnants will be left behind.

Thereafter the valve 18 is closed by being turned to the position shown in fig. 3 by means of the hydraulic cylinder 28, the lever 27, the shaft stump 25 and the disc 21. The valve is provided with a sharp edge which moves easily through the meat mass present in the channel. The meat mass is hardly cut or crushed therein, so that no separation or structure change occurs and the quality of the meat mass is not affected.

The piston 11 is then moved downward by the hydraulic cylinder 9, so that the meat mass present in the pressing chamber is pressed into the mould hole 7 in the mould plate 5. The mould plate 5 is subsequently moved to its ejecting position wherein the mould plate is emptied by pushing out a piston. The mould plate thereafter moves back again to its original position so that an empty mould hole 7 is present under the pressing chamber. The piston 11 is simultaneously returned to its starting position and the valve is rotated back again to its original countersunk position for supply of a new quantity of meat mass. Since the other edge of the valve is also sharp, this edge valve will be able to move through the meat mass present in the channel without problem.

The cycle is then repeated.

In order to increase the production capacity a number of such machines can be placed operating in parallel. It is then possible to allow the movements of the components of the various machines to take place simultaneously and for example to embody the mould plate as a common plate and to provide it with a number of mould holes equal to the number of machines operating in parallel.

The present invention is elucidated above with reference to a machine for dosing a meat mass, although it is also applicable to machines for dosing for example soya bean pastes.

### Claims

1. Device for dosing into moulds a plastic, perishable mass, comprising:  
a feed vessel;  
a pressing chamber connected to the feed vessel via a channel;  
a piston movable in the pressing chamber;  
and  
a mould chamber connected to the pressing chamber, in which chamber can be placed a mould for filling with the mass, characterized by a valve arranged in the channel.
2. Device as claimed in claim 1, characterized in that in the opened position the valve can be flush countersunk in a wall of the channel.
3. Device as claimed in claim 2, characterized in that the valve is rotatable.
4. Device as claimed in claim 1, 2 or 3 characterized in that the valve is provided with a sharp edge on the leading side in the direction of movement.
5. Device as claimed in claim 3 or 4, characterized in that in section the valve has the shape

of a circle segment.

6. Device as claimed in claim 3, characterized in that the rotation axis of the valve extends through the channel.
7. Device as claimed in any of the foregoing claims, characterized in that the mould chamber is formed by a channel, in which a plate provided with at least one mould hole is close-fittingly movable.
8. Device as claimed in claim 7, characterized in that the dimensions of the mould hole correspond with those of a standard hamburger.
9. Device as claimed in any of the foregoing claims, characterized in that the channel forms an entity with the feed vessel.
10. Device formed by a combination of a number of devices as claimed in any of the foregoing claims, characterized in that one plate is arranged for all the devices which is provided with a number of holes corresponding with the number of devices,  
and that the valves and the piston of the device are controlled such that they operate simultaneously.

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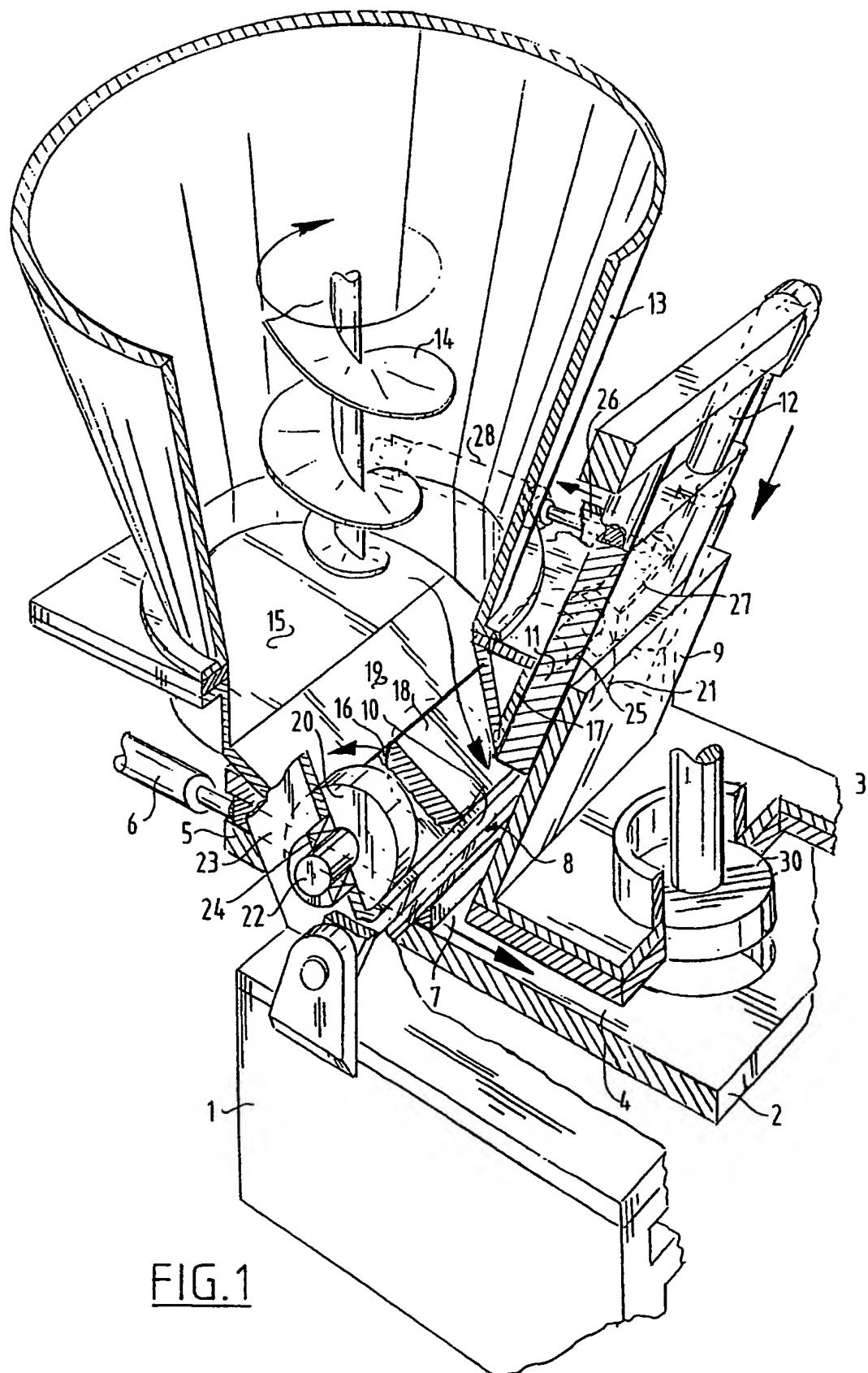
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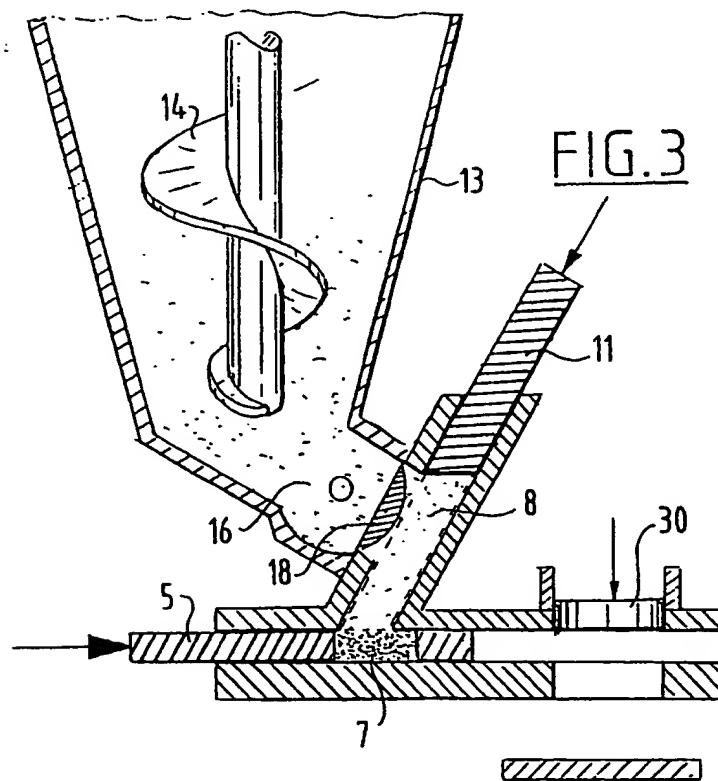
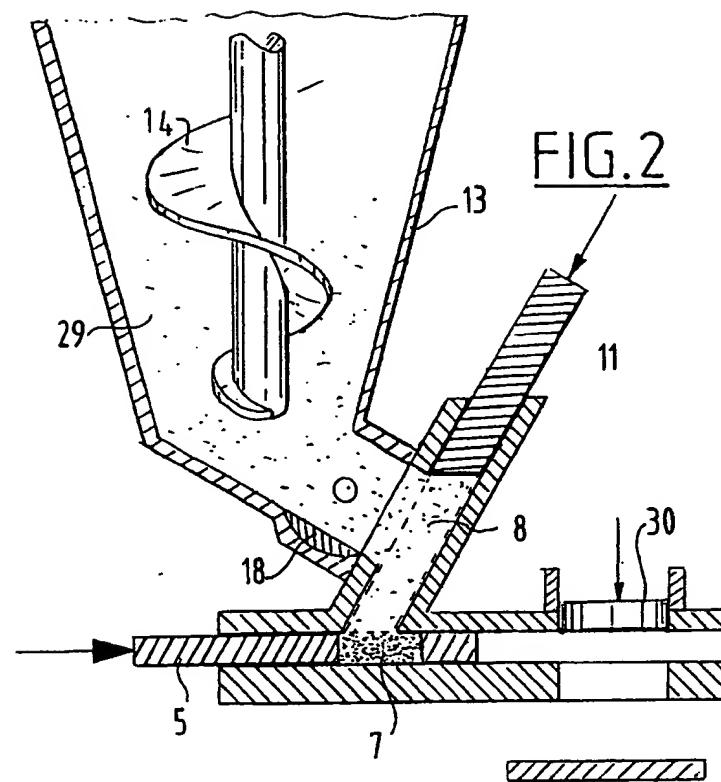
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EUROPEAN SEARCH  
REPORT

EP 91 20 0543

DOCUMENTS CONSIDERED TO BE RELEVANT

Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl.5)
X,A	US-A-3 964 127 (HOLLY) * column 2, line 24 - column 3, line 23 ** column 4, lines 6 - 15 @ column 5, lines 3 - 68 * - - -	1,4-10,3	A 22 C 7/00
X	US-A-3 203 037 (ANHANGER) * column 2, line 43 - column 3, line 10; figure 1 * - - -	1,7-10	
X,A	NL-A-7 906 962 (METALQUIMIA) * page 8, line 29 - page 9, line 27 * - - -	1,3,4,9	
A	DE-A-2 638 003 (PLEWA) * page 8, paragraph 2 - page 9, paragraph 1 * - - -	1-5	
A	BE-A-7 492 79 (UNILEVER) * page 9, last paragraph - page 11, paragraph 2 * - - -	2-5	
A	US-A-3 121 449 (MARCHADOUR) - - -		
A	EP-A-0 004 156 (TRANTER) - - -		
A	US-A-4 126 704 (MCCARTHY) - - -		
A	EP-A-0 218 790 (MARLEN RESEARCH CORPORATION) - - -		
A	DE-A-2 123 906 (REIFENHAEUSER) - - -		
A	US-A-2 413 046 (HOLLY) - - -		
A	NL-A-7 300 937 (FORMAX) - - -		
A	NL-A-7 609 907 (FORMAX) log - - - - -		
The present search report has been drawn up for all claims			
Place of search	Date of completion of search	Examiner	
The Hague	24 May 91	DE LAMEILLIEURE D.	

CATEGORY OF CITED DOCUMENTS

X: particularly relevant if taken alone  
Y: particularly relevant if combined with another document of the same category  
A: technological background  
O: non-written disclosure  
P: intermediate document  
T: theory or principle underlying the invention

E: earlier patent document, but published on, or after the filing date

D: document cited in the application

L: document cited for other reasons

B: member of the same patent family, corresponding document